

WHAT IS CLAIMED IS:

1. A healthy drink made from azuki bean, containing an extract from azuki bean wherein the components of the extract are essentially composed of the mineral components such as sodium, calcium, magnesium, potassium, iron, tannin, and polyphenol components.
2. The healthy drink made of azuki bean according to Claim 1, wherein the content of potassium, iron and tannin in the extract is 10 - 20 mg/100 ml, 0.01 - 0.05 mg/100 ml, and 25 - 35 mg/100 ml respectively.
3. The healthy drink made from azuki bean according to Claim 2, wherein the content of sodium, calcium and magnesium in the extract is 0.5 - 1 mg/100 ml, 1 - 2 mg/100 ml, 1 - 2 mg/100 ml respectively.
4. A production method of a healthy drink made from azuki bean comprising: washing a desired amount of azuki beans, extracting them by heating under a certain condition to obtain an extracted liquid which contains minerals and polyphenols from the azuki bean, filling up the adjusted liquid obtained by dilution of the extract into a container and sealing it hermetically, heating and cooling the container, followed by aging.
5. The production method of a healthy drink made from

azuki bean according to Claim 4, wherein the extraction is conducted by boiling down method using a hot water of 80 - 100 °C for a period of 20 - 60 minutes, whereby extracting mineral components and polyphenol components from azuki bean, while suppressing extraction of sugars, fats and proteins as much as possible.

6. The production method of a healthy drink made from azuki bean according to Claim 4, wherein the dilution process is conducted for adjusting concentrations as follows; sodium: 0.5 - 1 mg/100 ml, calcium: 1 - 2 mg/100 ml, magnesium: 1 - 2 mg/100 ml, potassium: 10 - 20 mg/100 ml, iron: 0.01 - 0.05 mg/100 ml, tannin: 25 - 35 mg/100 ml.

7. The production method of a healthy drink made from azuki bean according to Claim 4, wherein the heating process of the sealed container is conducted at 110 - 130 °C for a period of 30 - 45 minutes, whereby color of the liquid in the container is developed, astringency of the liquid is removed, and a flavor of the liquid is generated.

8. The production method of a healthy drink from azuki bean according to Claim 4, wherein the aging process of the liquid in the sealed container is conducted at 15 - 30 °C for a period of 3 - 7 days, whereby the color of the liquid is deepened and the flavor of the liquid is stabilized.

9. A production method of a healthy drink made from azuki bean comprising: washing a desired amount of azuki beans, extracting mineral components and polyphenol components from azuki bean by boiling down the beans using a hot water of 80 - 100 °C for 20 - 60 minutes, diluting the extracted liquid to a certain concentration and heating the adjusted liquid at 120 - 135 °C, followed by aging for 5 - 40 minutes whereby color and flavor of the liquid are developed, cooling and filling up the liquid into a container followed by sealing hermetically, subjecting it to aging further at 15 - 30 °C for a period of 3 - 7 days whereby the color of the liquid in the container is deepened and the flavor of the liquid is stabilized.